



1 Fish 2 Fish Fresh Seafood Market Celebrates Sustainability

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Langley, BC: As the first fish market in the Vancouver area to join the Ocean Wise™ program in 2009; to Heather Jenkins and her staff at 1 Fish 2 Fish Fresh Seafood Market, protecting and sustaining seafood and fish stocks has always been a top priority. With overfishing continuing to threaten our oceans today, Jenkins and her team are set to raise awareness about the [Ocean Wise™ conservation program](#) by celebrating Ocean Wise month with the 2nd annual Sip and Slurp event on Thursday, November 17th.

While throwing a party seems an odd way to turn the tide on overfished or depleted seafood and fish stocks, Jenkins thinks the best way is to lead by example and show customers and guests how delicious and accessible sustainable seafood is in the lower mainland. "We are proud to be an Ocean Wise partner and look forward to a great evening with our customers filled with award winning wines, Ocean Wise hors d'oeuvres and a raw Oyster bar."

"In British Columbia we are fortunate to live along a coast line that provides us with a fish and seafood bounty unlike many," remarked Jenkins "With more than 400 known species of marine fish living in the ocean waters off our coast, enjoying the bounty can sometimes come with negative impacts like pollution and an altered ecosystem." Jenkins' hopes that by hosting the event customers and guests leave having experienced a local and sustainable selection of Ocean Wise™ options that are available to them.

The [2nd annual Sip and Slurp](#) event will be a fantastic evening with a collection of seafood hors d'oeuvres and wines, but it will also be informative with a display of Ocean Wise™ products, recipes, oyster shucking and cooking demonstrations. To Jenkins, it is about sharing with the public that 1 Fish 2 Fish value where their products come from and how they arrive in the market. "Ultimately we want our guests to have a great time, but to leave more knowledgeable about how the seafood they purchase impacts our oceans and rivers."

Last year's event sold out quickly and was a huge success. "We haven't even started selling tickets yet and customers are asking if we will be hosting an event again this year," notes Jenkins. "We expect tickets will go quickly, so stop in or give us a call to reserve yours!" Tickets will be available starting Saturday, October 29th for \$30 through [1 Fish 2 Fish Fresh Seafood Market](#) and include an evening of Ocean Wise™ creations expertly created by Mizuna Culinary, wines and pairings by [Township 7](#) Vineyards and Winery and guest Oyster shucker and producer, Rob Tyrone most fondly known by his Ocean Wise™ certified Effingham Oysters.

1 Fish 2 Fish Fresh Seafood Market has been serving the local community for over 13 years, providing chemical free, wild and sustainable seafood choices for their customers. A proud supporter of the Nickomekl Enhancement Society, an organization dedicated to protecting and restoring wild Salmon stocks in the Fraser Valley, and certified Ocean Wise™ partner, 1 Fish 2 Fish Fresh Seafood Market is open 7 days a week with a seafood selection that is the best in the lower mainland.

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